

## Native Bacillus stearothermophilus Phosphoglucose isomerase

Cat. No. DIA-162

Lot. No. (See product label)

## Introduction

**Description** Glucose-6-phosphate isomerase is an enzyme that catalyzes the conversion of

glucose-6-phosphate into fructose 6-phosphate in the second step of glycolysis. The

human variant of this enzyme is encoded by the GPI gene.

**Synonyms** Glucose-6-phosphate isomerase; phosphoglucose isomerase; phosphohexose

isomerase; EC 5.3.1.9; phosphohexomutase; oxoisomerase; hexosephosphate

isomerase; phosphosaccharomutase; phosphoglucoisomerase;

phosphohexoisomerase; glucose phosphate isomerase; hexose phosphate

isomerase; D-glucose-6-phosphate ketol-isomerase

## **Product Information**

**Source** Bacillus stearothermophilus

**Appearance** White powder

**Form** Freeze dried powder

**EC Number** EC 5.3.1.9

**CAS No.** 9001-41-6

**Activity** > 250 U/mg

**Contaminants** NADPH oxidase < 0.01%; ATPase < 0.005%

**pH Stability** 6.5-10.5 (37°C, 60 mins)

*Optimum pH* 9.5

**Thermal stability** Stable at 60°C and below (pH 7.5, 15 mins)

## Storage and Shipping Information

**Storage** Store in tightly closed containers, desiccated, protected from light, at-20°C.

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